Chocolate Chip Pumpkin Muffins



Makes 20 muffins or 24 cupcakes

Ingredients:

- 4 **Eggs**
- 375g **Caster Sugar**
- 400g **Pumpkin Puree** (see recipe below)
- 350ml **Vegetable Oil**
- 375g **Plain Flour**
- 2 teaspoons **Bicarbonate of Soda**
- 2 teaspoons **Baking Powder**
- 1 teaspoon **Ground Cinnamon**
- 1 teaspoon **Salt**
- 325g **Chocolate Chips** (can be chopped from slab chocolate)

Method:

1. Preheat oven to 200 C / Gas 6. Lightly grease muffin/cake tins, or line with paper cases.

2. Beat the **eggs** in a large bowl, and mix in the **sugar**, **pumpkin puree** and **oil**.

3. In a medium bowl, mix the **flour**, **bicarb**, **baking powder**, **cinnamon** and **salt**. Blend into the egg and pumpkin mixture. Fold in the **chocolate chips**. Transfer to the muffin tins.

4. Bake in the preheated oven for 15 minutes for cup cakes, or 20 minutes for muffins, or until a skewer inserted in the centre comes out clean. Remove muffins from tins, and cool on a wire rack.

Pumpkin Puree:

Method:

1. Preheat oven to 160 Fan / 180 C / Gas mark 3.
2. Cut the pumpkin in half, stem to base. Remove seeds and pulp and cover each half with aluminium foil.
3. Bake in the pre-heated oven foil side up for 1 hour or until tender.
4. Scrape pumpkin flesh from shell and purée in a blender or food processor. Can be frozen.